



# Use and Care & Installation Guide

## Gas Range



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*Models: JGAS02PN  
JGAS02EN  
JLAS02PN*



## HELP US HELP YOU

### Read this book carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't **understand** something or need more help, write (include your phone number):

Consumer Affairs  
GE Appliances  
Appliance Park  
Louisville, KY 40225

### Write down the model and serial numbers.

You'll find the model and serial numbers on two labels on the range front frame near the broiler drawer.

These numbers are **also** on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

Model	Number	Serial Number
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Use these numbers in any correspondence or service calls concerning your range.

### If you received a damaged range...

**Immediately contact** the dealer (or builder) that sold you the range.

### Save time and money. Before you request service...

Check the Problem Solver in the back of this book. It lists causes of minor operating problems that you can **correct** yourself.



**⚠ WARNING**

- **ALL RANGES CAN TIP.**
- **INJURY TO PERSONS COULD RESULT.**
- **INSTALL THE ANTI-TIP DEVICE PACKED WITH THE RANGE.**
- **SEE THE INSTALLATION INSTRUCTIONS.**

## IF YOU NEED SERVICE

To obtain service, see the Consumer Services page in the back of this book.

To obtain replacement parts, contact **GE/Hotpoint Service Centers**.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

**FIRST**, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

**NEXT**, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations  
GE Appliances  
Appliance Park  
Louisville, KY 40225

**FINALLY**, if your problem is still not resolved, write:

Major Appliance Consumer  
Action Panel  
20 North Wacker Drive  
Chicago, IL 60606

**WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.**

—Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

#### —WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.

• **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**

• **If you cannot reach your gas supplier, call the fire department**

—**Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



## IMPORTANT SAFETY NOTICE

- The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth def\* or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.
- Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized by venting with an open window or using a ventilation fan or hood.

## When You Get Your Range

- Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.
- Have your range installed and properly grounded by a q-cd installer, in accordance with the Installation Instructions. Any adjustment and service should be performed only by q-cd gas range installers or service technicians.
- Plug your range into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three-prong outlet in accordance with the National Electrical Code. In Canada, the appliance must be electrically grounded in accordance with the Canadian Electrical Code. Do not use an extension cord with this appliance.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this guide. All other servicing should be referred to a qualified technician.
- Locate range out of kitchen traffic path and out of drafty locations to prevent pilot outage (on standing pilot models) and poor air circulation.

- Be sure all packing mated\* are removed from the range before operating it to prevent fire or smoke damage should the packing material ignite.
- Be sure your range is correctly adjusted by a q-cd service technician or installer for the type of gas (natural or LP) that is to be used. Your range can be converted for use with either type of gas. See the Installation Instructions.

**WARNING:** These adjustments must be made by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion

\*After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use. Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

## Using Your Range

- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

**WARNING—All ranges can tip and injury could result.** To prevent accidental tipping of the range, attach an approved Anti-Tip device to tie wall. (See Installation Instructions.) To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage and prevent the range from tipping over. If you pull the range out from the wall for any reason, make sure the Anti-Tip device is engaged when you push the range back against the wall.



Hit is not, there is a possible risk of the range tipping over if you or a child stand, sit or lean on an open door.

(continued next page)



## IMPORTANT SAFETY INSTRUCTIONS

(continued)

- **Do not leave children alone or unattended where a range is hot or in operation.** They could be seriously burned.
- **Do not allow anyone to ebb, stand or hang on the door, broiler drawer or range top.** They could damage the range and even tip it over, causing severe **personal injury**.
- **Let burner grates and other surfaces cool before touching them or leaving them where children can reach them.**
- **Never wear loose fitting or hanging garments while using the appliance.** Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.
- **For your safety, never use your appliance for warming or heating the room.**



- **Do not use water on grease fires.** Never pickup a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.
- **Do not store flammable materials in an oven, a range broiler drawer or near a cooktop.**
- **Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **Do not let cooking grease or other flammable materials accumulate in or near the range.**
- **When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F.** This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

### Surface Cooking

- **Always use the LITE position (on electric ignition models) or the HI position (on standing pilot models) when igniting top burners and make sure the burners have ignited.**
- **Never leave surface burners unattended at high flame settings.** Boilover causes smoking and greasy spillovers that may catch on fire.
- **Adjust the top burner flame\* so it does not extend beyond the edge of the cookware.** Excessive flame is hazardous.



- **Use only dry pot holders—moist or damp potholders on hot surfaces may result in burns from steam.** Do not let pot holders come near open flames when lifting cookware. Do not use a towel or other bulky cloth in place of a pot holder.
- **To minimize the possibility of burns, ignition of flammable materials, and spillage, turn cookware handles toward the side or back of the range without extending over adjacent burners.**
- **Always turn the surface burner to OFF before removing the cookware.**
- **Carefully watch foods being fried at a high flame setting.**
- **Never block the vents (air openings) of the range.** They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range under the broiler drawer.
- **Do not use a wok on models with sealed burners if the wok has a round metal ring that is placed over the burner grate to support the wok.** This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.



• **Foods for- should be as dry as possible.**

Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of the pan.

• **Use least possible amount of fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.

• **If a combination of oils or fats will be used in frying,** stir together before heating or as fats melt slowly.

• **Always heat fat slowly, and watch as it heats.**

• **Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.**

• **Use proper pan size—**Avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to properly contain food and avoid boilovers and spillovers and large enough to cover burner grate. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on range can ignite. Use pans with handles that can be easily grasped and remain cool,

• **When using glass cookware,** make snre it is designed for top-of-range cooking.

• **Keep all plastics away from top burners.**

• **Do not leave plastic items on the cooktop—**they may melt if left too close to the vent.

• **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.

• **To avoid the possibility of a burn, always be certain that the controls for all burners are at the OFF petition and all grates are-before attempting to remove them.**

• **When flaming foods are under the hood,** turn the fan off. The fan, if operating, may spread the flames.

• **If range is located near a window,** do not hang long curtains that could blow over the top burners and create afire hazard.

\***men a pilot goes out (on standing pilot models),** you will detect a faint odor of gas as your signal to relight the pilot. When refighting the pilot, make snre burner controls are in the OFF position, and follow instructions in this book to relight.

• **If you smell gas,** and you have already made sure pilots are lit (on standing pilot models), turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.

## Cleaning Your Range

• **Clean only parts listed in this Use and Care Guide.**

• **Keep\_ clean and free of accumulations of grease or spillovers, which may ignite.**

• **Be careful when you clean the cooktop because the area over the pilot (on standing pilot models) will be hot.**

(continued next page)



## IMPORTANT SAFETY INSTRUCTIONS

(continued)

### Oven

- **Do not use the oven for a storage area.** Items stored in the oven can ignite.
- **Place the oven shelves in the desired position while the oven is cool.**
- **Stand away from the range when opening the door of a hot oven.** The hot air and steam that escapes can cause burns to hands, face and eyes.
- **Keep the oven free from grease buildup.**
- **Pulling out the shelf to the shelf-stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.**
- **Do not heat unopened food containers.** Pressure could build up and the container could burst, causing an injury.
- **Do not use aluminum foil anywhere in the oven except as described in this book.** Misuse could result in a fire hazard or damage to the range.
- **When using cooking or roasting bags in the oven, follow the manufacturer's directions.**
- **Use only glass cookware that is recommended for use in gas ovens.**
- **After broiling, always take the broiler pan out of the range and clean it.** Leftover grease in the broiler pan can catch fire the next time you use the pan.
- **When broiling, if meat is too close to the flame, the fat may ignite.** Trim excess fat to prevent excessive flare-ups.
- **Make sure the broiler pan is in place correctly** to reduce the possibility of grease fires.
- **If you should have a grease fire in the broiler pan, turn off oven control, and keep broiler drawer and oven door closed** to contain fire until it burns out.
- **Never leave jars of fat drippings on or near your range.**

## SAVE THESE INSTRUCTIONS



## FLOORING UNDER THE RANGE

Your range, **like** many other household items, is **heavy** and can settle into soft floor coverings such as cushioned vinyl or **carpeting**. When moving the range on this type of flooring, use care, and it is recommended that these simple instructions be followed.

The range should be installed on a 1/4-inch thick sheet of plywood (or similar material) as follows: **When** the floor covering ends at the front of the range, the area that the range **will** rest on should be built up with plywood to the same level or higher than the floor covering. This **will allow** the range to be moved for cleaning or servicing.

## LEVELING THE RANGE

Leveling legs are located on each corner of the base of the range. Your range must be level in order to produce proper cooking and baking results. Merit is in its **final** location, place a level **horizontally** on any oven shelf and check the levelness front to back and side to side. Level the **range** by adjusting the leveling legs or by placing shims under the comers as needed.

One of the rear leveling legs will engage the **Anti-Tip** device (allow for some side to side adjustment). **Allow** a minimum clearance of 1/8 inch between the range and the **leveling** leg that is to be **installed** into the **Anti-Tip** device.

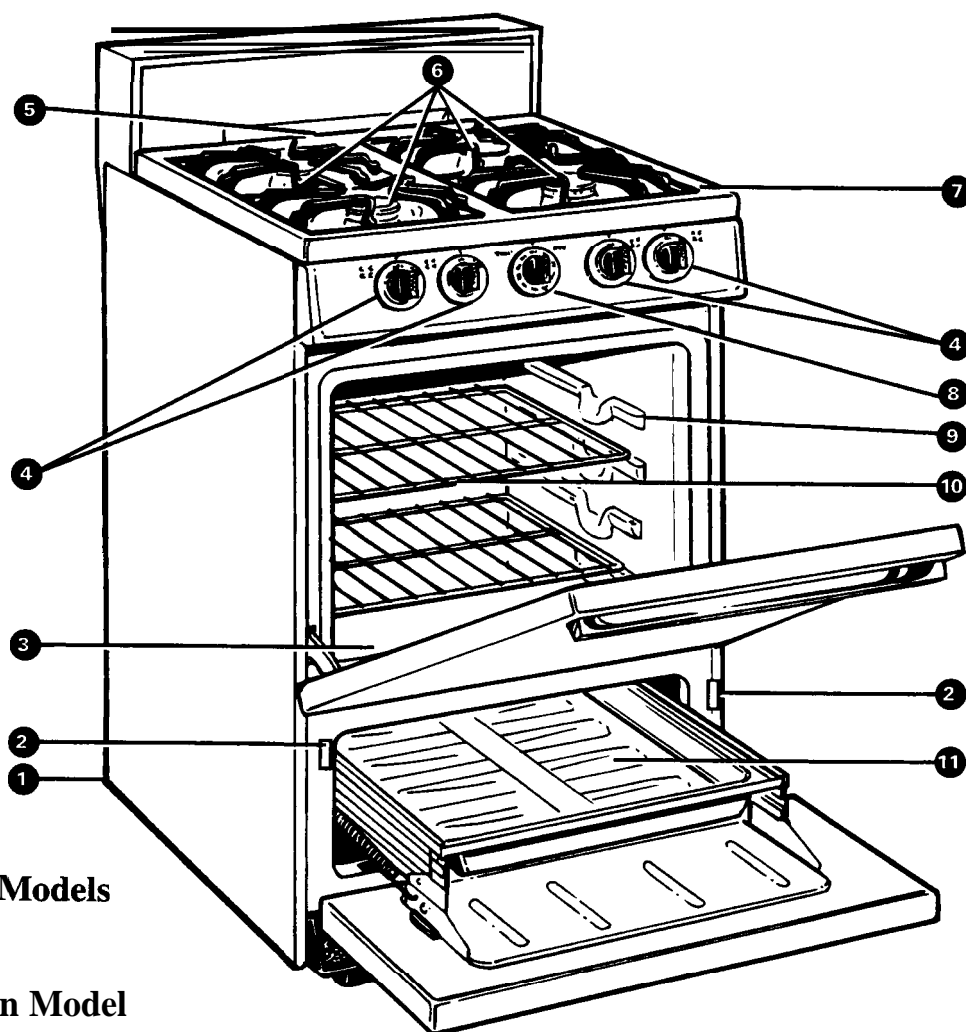
# FEATURES OF YOUR RANGE



Safety Instructions

Dooring/Leveling

Features of Your Range



**Standing Pilot Models**  
**JGAS02PN**  
**JLAS02PN**  
**Electric Ignition Model**  
**JGAS02EN**

Feature Index	Explained on page
1 Anti-Tip Device (see Safety Instructions)	3,5
2 Model and <b>Serial</b> Number	2
3 Removable Oven Bottom	16
4 <b>Surface</b> Burner <b>Controls</b>	7
5 Oven Vent (located in center of rear of range)	9
6 <b>Surface Burners</b> and Gratin	14, 15, 17

Feature Index	Explained on page
7 <b>Cooktop</b>	14
8 <b>OVEN TEMP Knob</b>	9
9 Oven <b>Shelf Supports</b> Shelf positions for cooking are suggested in the Baking, Roasting and Broiling pages.	9
10 Oven <b>Shelves with Stop-Locks</b>	9, 15, 17
11 <b>Broiler</b> Pan and Rack	13, 15, 17



## SURFACE COOKING

### Lighting Instructions for Electric Ignition Models JGAS02EN

The surface burners on some models **are** lighted by electric ignition, eliminating the need for standing pilot lights with constantly burning flames.

In **case** of a power failure, you can light the surface burners on your range with a match. Hold a **lighted** match to the burner, then turn the knob to the **LITE** position. Use extreme **caution** when **lighting** burners **this** way.

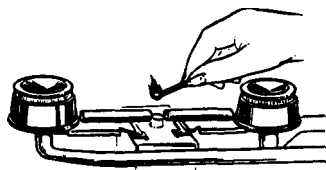
Surface burners in use when **an** electrical power failure occurs will continue to operate normally.

The electrode of the spark igniter is exposed. **When** one burner is turned to **LITE**, **all** the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

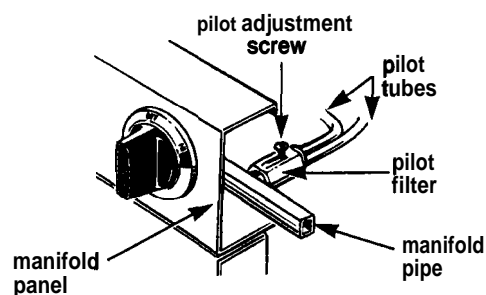
### Lighting Instructions for Standing Pilot Models JGAS02PN, JLAS02PN

The surface burners on these ranges have standing pilots that must be **lit** initially. To light them:

1. Be sure surface burner control knobs are in the **OFF** position.
2. Remove the grates and lift the **cooktop** up (see the **Cooktop** section).



3. Locate the 2 pilot ports **and** light each of them with a match.



4. If the pilots need adjusting, turn the adjusting screw located on the pilot filter.
5. Lower the **cooktop**. Your surface burners are now ready for use.
6. Observe lighted burners. Compare the flames to pictures in the Problem Solver. If any flame is unsatisfactory, **call** for service.

### Surface Burner Controls

The knobs that turn the surface burners on and off are located on the control panel on the front of the range. The two knobs on the left control the **left** front and left rear burners. The two knobs on the right control the right front and right rear burners.

### Before Lighting a Burner

- If drip pans are supplied with your range, they should be used at **all** times.
- Make sure **all** the grates on the range are in place before using any burner.





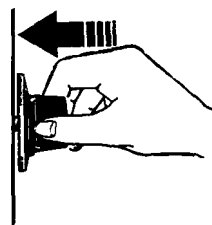
## To Light a Surface Burner

Electric Ignition **Models:**

**Push** the control **knob** in and **turn it to LITE**. You will hear a little “clicking” noise—the sound of the electric spark igniting the burner.

Standing **Pilot** Model:

**Push** control knob in and turn it to HI position. The burner should light within a few seconds.

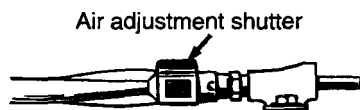


## After Lighting a Burner

- After the burner ignites, turn the knob to adjust the flame size.
- Check to be sure the burner you turned on is the one you want to use.
- Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other **materials** on **them**.

## Air Adjustment

An air adjustment shutter for each surface burner regulates the flow of air to the flame.



When the right amount of air flows into the burner, the flame will be steady, relatively quiet and have approximately 3/4-inch sharp blue cones. This is usually the case with factory preset shutter settings.

With too much air, the **flame** will be unsteady, possibly won't burn **all** the way around, and will be noisy, sounding like a blowtorch.

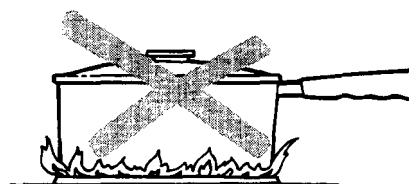
With not enough air, you won't see any sharp blue cones in the **flame**, you may see yellow tips and soot may accumulate on pots and pans.

To adjust the flow of air to the burners, rotate the shutters to allow more or less air into the burner tubes as needed.

## How to Select Name Size

Watch the flame, not the knob, as you reduce heat. The flame size on a gas burner should match the **cookware** you are using.

**FOR SAFE HANDLING OF COOKWARE NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE.** Any flame larger than the bottom of the cookware is wasted and **only** serves to heat the **handle**.



## Top of Range Cookware

**Aluminum:** Medium-weight cookware is recommended because it heats **quickly** and evenly. Most foods brown evenly in an **aluminum skillet**. Use saucepans with tight-fitting **lids** when cooking with minimum amounts of water.

Cast-iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: **Under** some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: **There** are 2 types of glass cookware—those for oven use **only** and those for **top-of-range** cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

**Heatproof Glass** Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to **be** sure it can **be** used on gas ranges.

**Stainless Steel:** This **metal alone** has poor heating properties and is usually combined with copper, aluminum or other **metals** for improved heat distribution. Combination **metal** skillets usually work satisfactorily if they are used with **medium** heat as the manufacturer recommends.



# USING YOUR OVEN

## Before Using Your Oven

Be sure you understand how to set the controls properly. Practice removing and replacing the shelves while the oven is cool. Read the information and tips on the following pages. Keep this book handy where you can refer to it, especially during the **first** weeks of using your new range.

## Lighting Instructions for Electric Ignition Model JGAS02EN

The oven burner on **this** range is **lighted** by electric ignition.

To **light** the burner, turn the OVEN TEMP knob to the desired temperature. The burner should **light** within 30-90 seconds. After the oven reaches the selected temperature the oven burner cycles on and off to maintain the selected temperature.

## Power Outage

A burner in use *when an electrical* power failure occurs **will** continue to operate normally. Your oven may be used during an electrical power **outage** by carefully following the steps below:

To **light** the oven **pilot** during an **electrical** power outage:

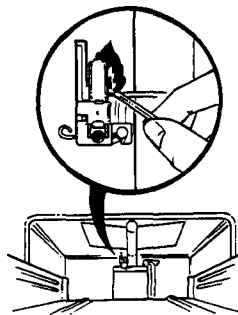
1. Be sure the OVEN TEMP knob is in the OFF position.
2. Open both the oven and broiler doors and wait 5 minutes to allow any pilot gas to dissipate.
3. Unplug the range from the **wall outlet**, turn off the circuit breaker, or remove the fuse to avoid **accidental** ignition of the oven if electrical power is restored **while** you are lighting the **pilot**.
4. Remove the broiler pan.
5. Locate the oven pilot assembly by looking into the broiler opening. The pilot is at the back of the broiler compartment, on the right side of the burner.  
NOTE: The oven must be at room temperature before you should attempt to light the oven pilot manually.
6. Turn the OVEN TEMP knob to the desired temperature setting.
7. Light the pilot with a match and withdraw your arm immediately because the oven burner may light in as **little** as 20 seconds.
8. Replace the broiler pan and close the oven and broiler doors.  
NOTE: It is necessary to light the pilot manually each time the oven is used during a power outage.

## Lighting Instructions for Standing Pilot Models JGAS02PN, JLAS02PN

These ranges have standing oven pilots that must be lit initially.

To light the oven pilot:

1. Be sure the OVEN TEMP knob is in the OFF position.
2. Remove the oven bottom and the burner **baffle**.  
See the Care and Cleaning section.
3. Find the oven pilot port at the back of the oven.



4. Using a long match or match holder, reach in and **light** the oven pilot.
5. Place the burner **baffle** and the oven bottom and close the door. Your oven and broiler are now ready for use.
- To light the oven burner, turn the OVEN TEMP **knob** to the desired temperature. The burner should light within 60 seconds.
- **Power failure?** An electrical power failure will not affect the standing oven pilot.



## Oven Control

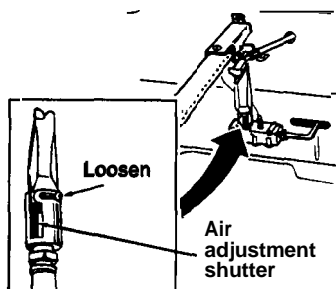
Your oven is controlled by an **OVEN TEMP** knob. It will **normally** take 30-90 seconds before the flame comes on.

After the oven reaches the selected temperature, the oven burner **cycles**—off completely, then on with a full flame—to maintain the selected temperature.

## Air Adjustment

An air adjustment shutter for the oven burner regulates the flow of **air** to the flame. You'll find the shutter against the back wall behind the broiler drawer.

To reach it remove the oven bottom (see the Care and Cleaning section) and the burner **baffle**.



To **adjust the flow of air**, loosen the Phillips head screw and rotate the shutter to allow more or less air into the burner tube as needed.

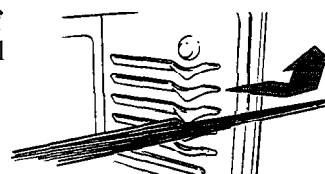
**When the right amount of air flows into the burner, the flame** should be steady, with approximately 1/2 inch blue cones, and should not extend out over the **baffle** edges.

## Oven Shelves

The shelves are **designed with** stop-lock so **when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.**

**When** placing cookware on a shelf, pull the shelf out to the "stop" position. Place the **cookware** on the shelf, then slide the shelf back into the oven. This will **eliminate** reaching into the hot oven.

To remove a **shelf** from the oven, pull it toward you, **tilt** the front end upward and **pull** the shelf out.

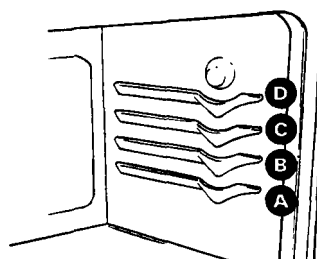


To **replace**, place the shelf on the shelf support with the top-locks (curved extension of the **shelf**) facing up and toward the rear of the oven. Tilt up the front and push the shelf toward the back of the oven until it goes past "stop" on the oven wall. Then lower the front of the shelf and push it **all** the way back.

## Shelf Positions

The oven has 4 **shelf** supports for normal baking and roasting identified in this illustration as A (**bottom**), B, C, D (top).

Shelf positions for cooking are suggested on the Baking, Broiling and Roasting pages.



(continued next page)



## USING YOUR OVEN

(continued)

### Oven Vents

The oven is vented through duct openings at the rear of the cooktop. See the Features section. Do not block the opening when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burner be uninterrupted.

- **The vent openings and nearby surfaces may become hot during baking and broiling.** Do not touch them.
- Do not leave plastic items on the **cooktop**—they may **melt** if left too close to the vent.

- **Handles of pots and pans on the cooktop may become hot if left too close to the vent.**
- **Metal items will become very hot if they are left on the cooktop and could cause burns.**
- **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.

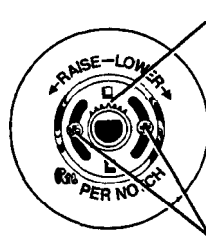
### Do It Yourself—Adjust the Oven Thermostat

If you don't think the oven is heating at the right temperature when you are baking or roasting, you can reset the thermostat yourself.

When cooking food for the first time in your new oven, use time given on recipes as a guide. Oven thermostats, over a period of years, may “drift” from the factory setting and the differences in timing between an old and a new oven of 5 to 10 minutes are not unusual. Your oven has been set **correctly** at the factory and is more likely to be accurate than the oven which it replaced.

**We do not recommend the use of inexpensive thermometers**, such as those found in the grocery store, to check the temperature setting of your new oven. These thermometers can vary by 20–40 degrees.

To decide how much to change the temperature, set the oven temperature 25°F. higher or lower than the temperature in your recipe, then bake. The results of this “test” should give you an idea of how much the temperature should be changed.



Note position of pointer to marks before adjustment.

Loosen only the locking screws.

Note to which **mark** the pointer is pointing.

To make an **adjustment**, carefully loosen (approximately one turn), but do not completely remove the two screws that hold the **skirt** to the knob. Hold the knob blade in one hand and the outer **skirt** in the other hand.

To **raise the oven temperature**, move the pointer in the direction of the arrow for **RAISE**. To **lower the temperature**, move the pointer in the direction of arrow for **LOWER**. Each mark **will** change the oven temperature approximately 25°F.

We suggest that you make the adjustment one mark from the original setting and check oven performance before making any **additional** adjustments.

**After the adjustment is made**, press skirt and knob together and **retighten** screws so they are snug, but be careful not to **overtighten**. **Re-install** knob on range and check performance.

**NOTE:** After an adjustment has been made, the **OFF** and **BROIL** positions **will not line up** with the indicator mark on the control panel as they previously did. This condition is normal and **will not create a problem**.

# BAKING



## How to Set Your Range For Baking

To avoid possible burns, place the shelves in the correct position before you turn on the oven.

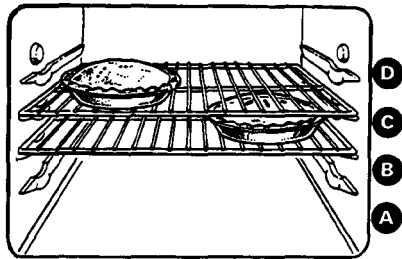
1. Close the oven door. Then turn the OVEN TEMP knob to the desired temperature.

2. Check the food for doneness at the minimum time on the recipe. Cook longer if necessary. Turn the OVEN TEMP knob to OFF and remove the food.

For best baking results, follow these suggestions:

## Oven Shelves

Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired. As a general rule, place most foods in the middle of the oven, on either the shelf position B or C. See the chart for suggested shelf positions.



Type of Food	Shelf Position
Angel food cake	A
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	B or C
Bundt or pound cakes	A or B
Pies or pie shells	B or C
Frozen pies	A (on cookie sheet)
Casseroles	B or C

## Preheating

Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting in the food. To preheat, set the oven at the correct temperature-selecting a higher temperature does not shorten the preheat time.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads. For most casseroles and roasts, preheating is not necessary. For ovens without a preheat indicator light or tone, preheat 10 minutes. After the oven is preheated place the food in the oven as quickly as possible to prevent heat from escaping.

## Baking Pans

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, lower the temperature by 25°F. and use the recommended cooking time in the recipe. This is not necessary when baking pies or casseroles.

## Pan Placement

For even cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

Pans should not touch each other or the walls of the oven. Allow 1 to 1½ inch space between pans as well as from the back of the oven, the door and the sides. If you use 2 shelves, stagger the pans so 1 is not directly above the other.

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# BAKING

(continued)

## Baking Guides

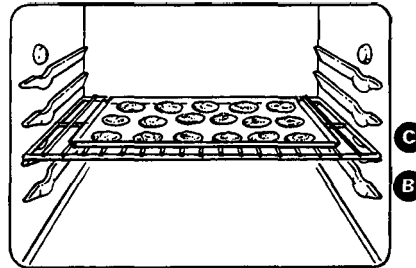
When using prepared baking mixes, follow package recipe or instructions for the best baking results.

### Cookies

When baking cookies, flat cookie sheets (without sides) produce better-looking cookies. Cookies **baked** in a jelly roll pan (short sides **all** around) may have darker edges and **pale** or light browning may occur.

Do not use a cookie sheet so large that it touches the walls or the door of the oven. Never entirely cover a shelf with a large cookie sheet.

For best results, use **only** 1 cookie sheet in the oven at a time.



### Pies

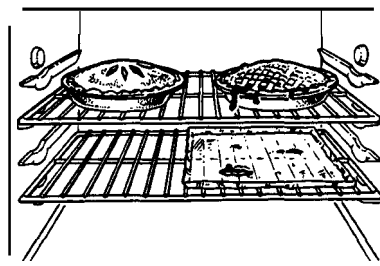
For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps **retain** it.

### Cakes

When baking cakes, warped or bent pans will cause uneven baking results and poorly shaped products. A cake baked in a pan larger than the recipe recommends will usually be crisper, thinner and drier than it should be. **If** baked in a pan smaller than recommended, it maybe undercooked and batter may **overflow**. Check the recipe to make sure the pan size used is the one recommended.

### Aluminum Foil

Never entirely cover a shelf with **aluminum** foil. This will disturb the heat circulation and result in poor baking. A smaller sheet of foil maybe used to catch a **spillover** by placing it on a lower shelf several inches below the food.



### Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as "bake 30-40 minutes."

DO NOT open the door to check until the minimum time. Opening the oven door frequently during **cooking** allows heat to escape and makes baking times longer. Your baking results may **also** be affected.

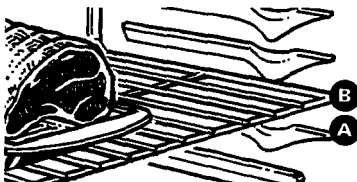
# ROASTING



Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum.

Roasting is **really** a baking procedure used for meats. Roasting is easy; just follow these directions:

1. Place the shelf in the A or B position. No preheating is necessary.
2. Check the weight of the meat. Place it, fat side up, (or for poultry, **breast-side-up**) on the roasting rack in a shallow **pan**. The melting **fat** will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with rack is a good **pan** for this.) Line the broiler pan with **aluminum** foil when using the pan for marinating, cooking **with** fruits, cooking heavily cured meats, or basting food during cooking. Avoid spilling these materials inside the oven or inside the oven door.
3. Turn the OVEN **TEMP** knob to the desired setting.
4. After roasting is complete, turn the OVEN **TEMP** knob to OFF and then remove the food from the oven.



Most meats continue to cook **slightly** while standing, after being removed **from** the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to **firm** up and makes them easier to carve. **Internal** temperature will rise about 5° to 10°F. To compensate for temperature increase, if desired, remove the roast from the oven sooner (at 5° to 10°F. less than the temperature in the Roasting Guide).

NOTE: Remember that the food **will** continue to cook in a hot oven and therefore should be removed when the desired **internal** temperature has been reached.

## Frozen Roasts

Frozen roasts of beef, pork, lamb, etc. can be started without thawing, but allow 10 to 25 minutes per pound **additional** time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).

Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without **thawing**. Follow the directions given on the package label.

*(continued next page)*



## ROASTING

(continued)

### Questions and Answers

**Q. Is it necessary to check for doneness with a meat thermometer?**

**A.** Checking the finished **internal** temperature at the completion of cooking time is recommended. Temperatures are shown in Roasting Guide. For roasts over 8 lbs., check with thermometer at **half-hour intervals** after **half** the time has passed.

**Q. Why is my roast crumbling when I try to carve it?**

**A.** Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing them from the oven. Be sure to cut across the grain of the meat.

**Q. Do I need to preheat my oven each time I cook a roast or poultry?**

**A.** It is unnecessary to preheat your oven.

**Q. When buying a roast, are there any special tips that would help me cook it more evenly?**

**A.** Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

**Q. Can I seal the sides of my foil "tent" when roasting a turkey?**

**A.** Sealing the foil will steam the meat. Leaving it unsealed **allows** the air to circulate and brown the meat.

## ROASTING GUIDE

Type	Oven temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
<b>Meat</b>					
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	3 to 5 lbs. 24-35 35-39	6 to 8 lbs. 18-25 25-31	140°-150°† 150°-1600 170°-1850
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	2&23 2&28 28-33	140°-15007 150°-1600 170°-1850
Veal shoulder, leg or loin*	325°	Well Done:	35-45	3&40	170°-1800
Pork loin, rib or shedder*	325°	Well Done:	3545	30-40	170°-1800
Ham, <b>precooked</b>	325°	To Warm:	18-23 minutes per pound (any weight)		115°-1250
<b>Poultry</b>					
Chicken or Duck	325°	Well Done:	3 to 5 lbs. 3540	Over 5 lbs. 3&35	185°-1900
Chicken pieces	350°	Well Done:	10 to 15 lbs.	Over 15 lbs	185°-1900
Turkey	325°	Well Done:	16-22	12-19	<b>In thigh:</b> 185°-1900

\*For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.

†The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)



# BROILING



## How to Broil

Broiling is cooking food by direct heat **from** above the food. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

Your range has a compartment below the oven for broiling. A specially designed broiler pan and rack allow dripping fat to drain away from the food and keeps it away from the high heat of the gas flame.

**Both the oven and broiler compartment doors should be closed during broiling.**

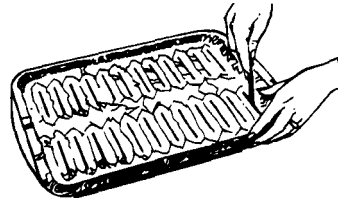
1. You can change the distance of the food from the heat source by positioning the broiler pan and rack on one of three shelf positions in the broiler compartment-A (bottom of broiler compartment), B (middle) and C (top).
2. Reheating the broiler or oven is not necessary and can produce poor results.
3. **If** the meat has fat or **gristle** near the edge, cut vertical slashes through it about 2 inches apart, but don't cut into the meat. **We** recommend that you **trim** the fat to prevent excessive smoking, leaving a layer about 1/8 inch thick.

4. Arrange the food on rack and position the broiler pan on the appropriate shelf in the oven or broiling compartment. Placing the food closer to the flame increases the exterior browning of food, but **also** increases spattering **and** the possibility of the fats and the meat juices igniting.
5. Close the oven and broiler compartment door.
6. Turn the OVEN TEMP knob to **BROIL**.
7. Turn most foods once during cooking (the exception is thin **fillets** of fish; oil one side, place that side down on broiler rack and cook without turning until done). Time foods for about one-half the **total** cooking time, turn food, then continue to cook to **preferred** doneness.
8. Turn the OVEN TEMP knob to OFF. Remove the broiler pan from the broiler compartment and seise the food immediately. **Leave** the pan outside the range to cool.

## Use of Aluminum Foil

You can use **aluminum foil** to **line** your **broiler pan** and **broiler rack**. However, you must mold the foil **tightly** to the rack and cut slits in it just like the rack.

Without the slits, the **foil** will prevent fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on **fire**. If you do not cut the slits, you are frying, not broiling.



## Questions & Answers

**Q. When broiling, is it necessary to always use a rack in the pan?**

**A. Yes.** Using the rack suspends the meat over the pm. As the meat cooks, the juices **fall** into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

**Q. Should I salt the meat before broiling?**

**A. No.** Salt draws out the juices and allows them to evaporate. Always **salt** after cooking. Turn meat with tongs; piercing meat with a fork **also** allows juices to escape. When **broiling** poultry or fish, brush each side **often** with butter.

**Q. Why are my meats not turning out as brown as they should?**

**A. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn the food only once during broiling.**

*(continued next page)*



## BROILING GUIDE

The oven and broiler compartment doors must be closed during broiling.

1. Always use the broiler pan and rack that comes with your range. It is designed to minimize smoking and spattering by trapping the juices in the shielded lower part of the pan.
2. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.

3. If desired, marinate meats or chicken before broiling. Or, brush with barbecue sauce the last 5 to 10 minutes.

4. When arranging food on pan, do not let fatty edges, which could soil oven with fat dripping, hang over the sides.

5. Broiler compartment does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.

6. Frozen steaks can be broiled by positioning the shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

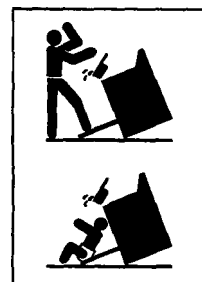
Food	Quantity and/or Thickness	Shelf Position	1st Side Minutes	2nd Side Minutes	Comments
<b>Bacon</b>	1/2 lb. (about 8 thin slices)	B	3½	3	Arrange in single layer.
<b>Ground Beef</b>	1 lb. (4 patties) 1/2 to 3/4 inch thick	A	10–11	4–5	Space evenly. Up to 8 patties take about same time.
<b>Beef Steaks</b>					
Rare	1 inch thick	B	9	7	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended.
Medium	(1 to 1½ lbs.)	B	12	5–6	
Well Done		A	13	8–9	
Rare	1 inch thick	C	10	6–7	Slash fat.
Medium	(2 to 2½ lbs.)	B	12–15	10–12	
Well Done		A	25	16–18	
<b>Chicken</b>	1 whole (2 to 2½ lbs.), split lengthwise	A	30–35	25–30	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
<b>Bakery Products</b>					
Bread (Toast) or Toaster Pastries	2 to 4 slices 1 pkg. (2)	C	2–3	1/2–1	Space evenly. Place English muffins cut-side-up and brush with butter if desired.
English Muffins	2, split	C	3–5		
<b>Lobster Tails</b>	2 to 4 (6 to 8 oz. each)	A	13–16	Do not turn over.	Cut through back of shell and spread open. Brush with melted butter before broiling and after half of time.
<b>Fish</b>	1-lb. fillets 1/4 to 1/2 inch thick	B, C	5	5	Handle and turn very carefully. Brush with lemon butter before broiling and during broiling if desired. Preheat broiler to increase browning.
<b>Ham Slices Precooked</b>	1 inch thick	B	8	8	Increase time 5 to 10 minutes per side for 1½ inch thick or home cured.
<b>Pork Chops Well Done</b>	2 (1/2 inch thick) 2 (1 inch thick), about 1 lb.	B B	10 13	4–5 9–12	Slash fat.
<b>Lamb Chops</b>					
Medium	2 (1 inch thick), about 10 to 12 oz.	B	8	4–7	Slash fat.
Well Done		B	10	10	
Medium	2 (1½ inch thick), about 1 lb.	B	10	4–6	
Well Done		B	17	12–14	
<b>Wieners</b> similar precooked sausages, bratwurst	1-lb. pkg. (10)	B, C	6	1–2	If desired, split sausages in half lengthwise; cut into 5-to 6-inch pieces.

# CARE AND CLEANING

Proper care and **cleaning** are important so your range will give you efficient and satisfactory service. Follow these directions carefully in **caring** for it to help assure safe and proper maintenance.

**BE SURE ELECTRIC POWER IS OFF BEFORE CLEANING ANY PART OF THE RANGE.**

**A** If your range is removed for **cleaning**, servicing or any reason, be sure anti-tip device is **re-engaged** properly when the range is replaced. **Failure to take this precaution could result in tipping of the range and cause injury.**



## How to Remove the Range for Cleaning and Servicing

Follow these steps to remove the range for servicing or cleaning hard to reach surfaces.

1. Shut off the gas supply to the range.
2. Disconnect the electrical supply to the range.
3. Disconnect the gas supply tubing to the range.
4. Slide the range forward to free the range foot from the Anti-Tip bracket. See the **Installation** Instructions for the location of the bracket.

5. Reverse these steps to **re-install** the range. If the gas line has been disconnected, check for gas leaks after reconnection. See the **Initiation Instructions** for the gas lead test method.

**NOTE:** A trained technician should make the gas installation, disconnection and **re-connection** of the gas supply the appliance.

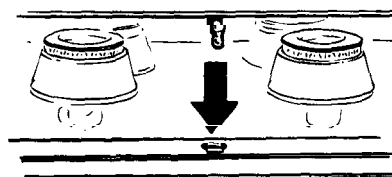
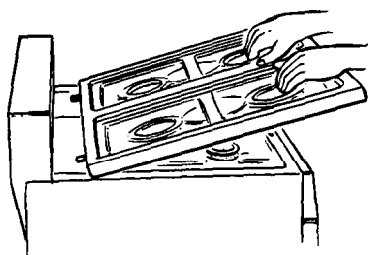
## Lift-Up/Off Cooktop

Clean the area under the cooktop often. Built-up soil, especially grease, may catch on **fire**.

To make cleaning easier, the cooktop may be **lifted** up or off.

Be sure **all** burners are turned off before raising the cooktop. Then remove the grates. Grasp the two front burner wells and **lift** the cooktop up or off. Be careful of the pilots when the cooktop is up.

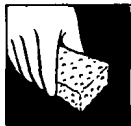
After cleaning underneath the cooktop with hot, soapy water and a clean cloth, lower or replace the cooktop. Be careful not to pinch your fingers.



To replace the cooktop if you have removed it, insert the two tabs at the back of the cooktop into slots at the base of the backguard.

Lower the cooktop into place, applying pressure until the tab on the underside snaps into the catch at the top front center of the range.

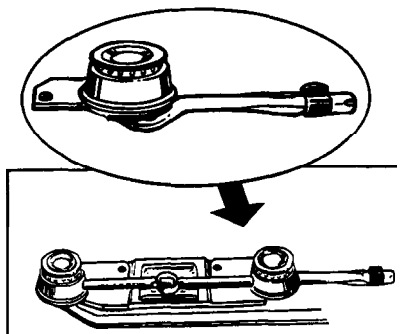
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## CARE AND CLEANING

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### Burners



The holes in the surface burners of your range must be kept clean at all times for proper ignition and an even, unhampered flame.

**You should clean the surface burners routinely, especially after bad spillovers, which could clog these holes. Wipe off the surface burners. If heavy spillover occurs, remove the surface burners from range. The burners lift out for cleaning. Lift up the cooktop and then lift out the surface burners.**

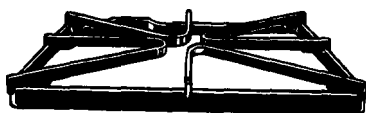
**To remove burned-on food, soak the surface burner** in a solution of mild liquid detergent and hot water. Soak the surface burner for 20 to 30 minutes. For more stubborn stains, use a cleanser like Soft **Scrub®** brand or Bon **Ami®** brand. Rinse well to remove any traces of the cleanser that might clog the surface burner openings. Do not use steel wool because it will clog the surface burner openings and scratch the surface burners. If the holes become clogged, clean them with a small pin or sewing **needle**.

**Before putting the surface burner back, shake out excess water and then dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure it is properly seated and level.**

**NOTE:** a screw holds each of the burners in place to keep them from wobbling around during shipment. Remove and discard the shipping screw. Tilt the burner to one side at the end closest toward the back of the range. This disengages it from the gas valves at the front of the range, it lifts out easily



## Burner Grates



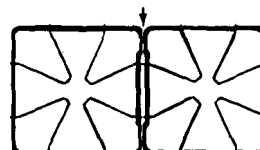
Lift them out when cool. Grates should be washed regularly and, of course, after **spillovers**. Wash them in hot, soapy water and rinse with clean water. After cleaning, dry thoroughly by putting them in a warm oven for a few minutes. Don't put the grates back on the range while they are wet. When replacing the grates, be sure they're positioned securely over the burners.

**To prevent rusting on cast iron grates, apply a light coating of cooking oil on the bottom of the grates.**

**To get rid of burned-on food, place the grates in a covered container (or plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap-filled scouting pad if necessary.**

Although they're durable, the grates will **gradually** lose **their** shine, **regardless** of the best care you can give them. This is due to their continual exposure to high temperatures.

**Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.**



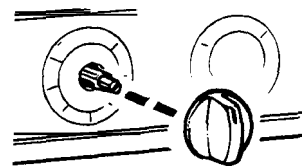
When replacing a pair of grates, the irregular sides should meet in the middle.

## Control Panel and Knobs

It's a good idea to wipe the control panel after each use of the oven. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong **liquid** cleaners, plastic scouring pads or oven cleaners on the control panel—they will damage the finish. A 50/50 solution of vinegar and hot water works well.

The control knobs may be removed for easier cleaning. To remove the knob, pull it straight off the stem. If knob is difficult to remove, **place**



a towel or dishcloth-between the knob and control panel and pull gently. Wash the knobs in soap and water or a vinegar and hot water solution but do not soak.

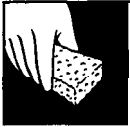
## Oven Shelves

The shelves can be cleaned by hand using soap and water or with an abrasive cleaner. After cleaning, rinse the shelves with clean water and dry.

To remove heavy, burned-on soil, you may use scouring pads. After scrubbing, wash with soapy water rinse and dry.



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## CARE AND CLEANING

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### Removable Oven Bottom

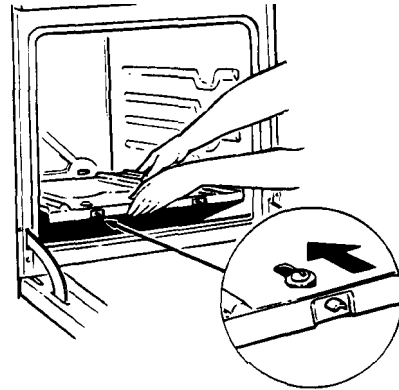
The oven bottom can be removed to make cleaning easier. Make sure the oven is completely cool.

#### To remove:

1. Loosen (but do not remove) the 2 screws at the front of **the** oven bottom.
2. Slide the screws back to release the front of the oven bottom.
3. Lift **the** oven bottom up **and** pull forward until the rear tabs release from **the** back wall.
4. Take **the** oven bottom out of the oven.

To replace the oven bottom:

1. Insert **the** tabs into the slots in the rear of the oven wall.
2. Slide the 2 **screws** at the front of the oven bottom forward and tighten them to secure the oven bottom in place.



**NOTE:** If the oven bottom is replaced incorrectly, it may warp and cause undesirable baking results.

#### The oven bottom has a porcelain enamel finish.

To make cleaning easier, protect the oven bottom from excessive **spillovers**. This is particularly important when baking a fruit pie or other foods with high acid content. Hot fruit **fillings** or foods that are acid in content such as **milk**, tomato or sauerkraut, and **saucers** with vinegar or lemon juice, may cause pitting and damage to the porcelain enamel surface.

To protect the oven bottom surface, place a piece of aluminum foil slightly larger than the baking dish on the shelf below to catch any boilovers. It should not completely cover the shelf as this would cause uneven heat in the oven. Aluminum foil should not be placed on the oven bottom.

**If a spillover does occur on the oven bottom**, allow the oven to cool first. You can clean the bottom with soap and water, a mild abrasive cleanser, soap-filled abrasive pads or an oven cleaner following package directions.

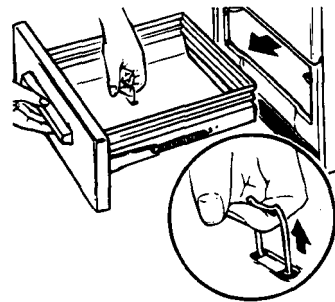
### Broiler Drawer

#### To remove:

1. When the broiler is cool, remove the rack and pan.
2. Pull the broiler drawer half-way out. Pull the metal clip located in the center of the drawer bottom upward as far as it will go (about 2 inches). Pull the drawer all the way out of the compartment.
3. Clean the broiler drawer with hot soapy water.

#### To replace:

1. Slide the broiler drawer onto the guide rails at the sides of the broiler compartment. Push the drawer until completely closed.





## Broiler Pan and Rack

After broiling, remove the broiler pan and rack from the oven. (Wait until the oven is cool.) Remove the rack from the pan. Carefully pour out the grease in the pan into a proper container.

If food has burned on, **sprinkle** the rack with detergent while hot and cover with wet paper towels or a dishcloth. Burned-on foods will soak loose while the **meal** is being served.

Wash; scour if necessary. Rinse and dry. The broiler pan and rack may also be cleaned in a dishwasher.

Do not store a soiled broiler pan and rack anywhere in the range.

## Oven Door

### TO CLEAN THE DOOR:

#### Inside of door:

- **Soap and water will normally do the job.**

Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soapy, wet metal pads may also be used. Do not allow food spills with a high sugar or acid content (such as **milk**, tomatoes, sauerkraut, fruit juices or pie **filling**) to remain on the surface. They may cause a dull spot even after cleaning.

- **If necessary**, you may use an oven cleaner. Follow package directions.

- Clean the inside of the oven window with a mild non-scratching cleaner and a damp cloth.

#### Outside of door:

- Use soap and water to **thoroughly** clean the top, sides and front of the oven. DO NOT let water run down through openings in the top of the door. Rinse **well**. You may **also** use a glass cleaner to clean the glass on the outside of the door.
- Spillage of marinades, fruit juices, tomato sauces and basting **materials** containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do not **use** oven cleaners, cleansing powders or harsh **abrasives** on the **outside** of the door.

(continued next page)



## CARE & CLEANING

(continued)

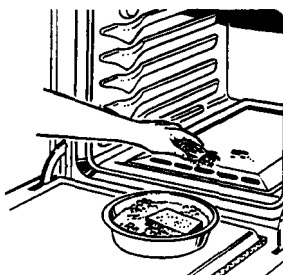
### Porcelain Oven Interior

With proper care, the porcelain enamel **finish** on the inside of the oven will stay new-looking for years.

Let the range cool before cleaning. We recommend that you wear rubber gloves when cleaning the range.

Soap and water **will** **normally** do the job. Heavy spattering or **spillovers** may require cleaning with a mild abrasive cleaner. Soapy, wet **metal** pads may **also** be used. Do not **allow** food spills with a high sugar or acid content (such as **milk**, tomatoes, **sauerkraut**, fruit juices or pie **filling**) to **remain** on the surface. They may cause a dull spot even after cleaning.

**Household ammonia** may **make the cleaning job easier**. Place 1/2 cup in a shallow glass or pottery container in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food.



**If necessary, you may use an oven cleaner. Follow package directions.**

**Cautions about using spray-on oven cleaners:**

- **Do not spray on the electrical controls and switches** because it could cause a short circuit and result in sparking or fire.
- **Do not allow a film from the cleaner to build up on the temperature sensor—it could cause the oven to heat improperly.** (The sensor is located at the top of the oven.) Carefully wipe the sensor clean **after** each oven cleaning, being careful not to move the sensor as a change in its position could affect how the oven **bakes**.
- **Do not** spray any oven cleaner on the oven door, **handles** or any exterior surface of the oven, wood or painted surfaces. The cleaner can damage these surfaces.

### Metal Parts

**Do not use steel wool, abrasives, ammonia or commercial oven cleaners.** To safely clean surfaces; wash, rinse and then dry with a soft cloth.



# INSTALLATION INSTRUCTIONS



## BEFORE YOU BEGIN

Read these instructions completely and carefully.

**IMPORTANT:** Save these instructions for the local electrical inspectors use.

**INSTALLER:** Leave these instructions with the appliance after installation is completed.

**CONSUMER:** Keep this Use and Care Guide and the Installation Instructions for future use.

This appliance must be properly grounded.

## FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

## WARNING

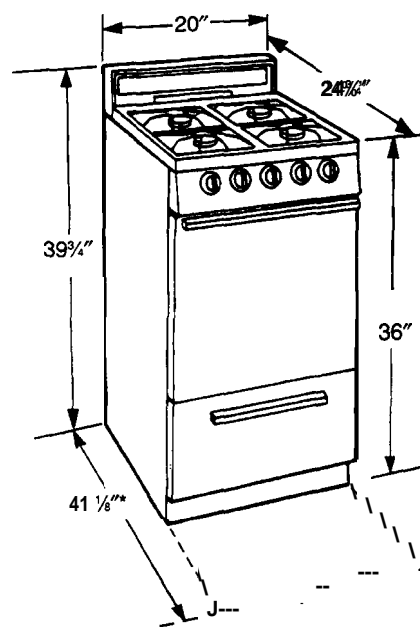
Improper initiation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, manufacturer (alder) or the gas supplier.

## IMPORTANT

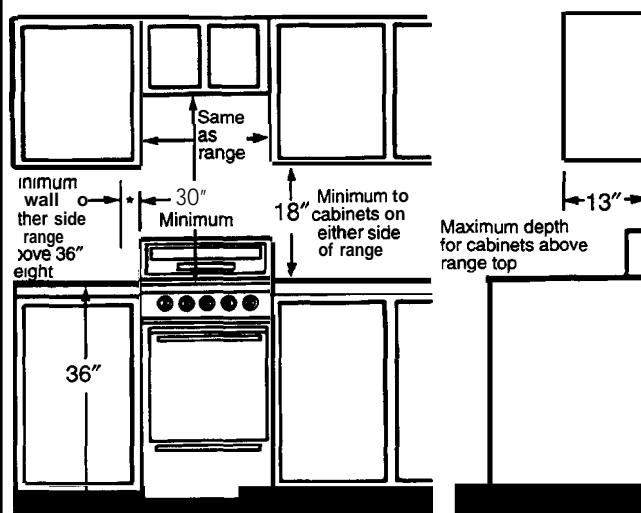
Remove all packing material and literature from oven before connecting gas and electrical supply to range.

## DIMENSIONS AND CLEARANCES

Provide adequate clearances between the range and adjacent combustible surfaces.



● With doordown allowing for backsplash overhang



0" clearance below cooking top and at rear of range  
\*3" minimum to wall on either side of range above 36" height



## INSTALLATION INSTRUCTIONS

(continued)

### IMPORTANT SAFETY INSTRUCTIONS

**Installation of this range must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1 or the current Propane Installation Code, CAN/CGA-B149.2, and with local codes where applicable.**

This range has been design-certified by the American Gas Association according to ANSI Z21.1, latest edition and Canadian Gas Association according to CAN/CGA-1.1 latest edition. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find these precautions in the Important Safety Instructions in the front of this book. Read them carefully.

- Be sure your range is properly installed by a qualified installer or service technician.

- This range must be electrically grounded in accordance with local codes, or in their absence, with the National Electrical Code ANSI/NFPA No. 70, latest edition and Canadian Gas Association according to CAN/CGA-1.1 latest edition. See Electrical Connection Information.

- Before installing the range in an area covered with linoleum or any other synthetic floor covering, make sure the floor covering can withstand heat at least 90°F. above room temperature without shrinking, warping or discoloring.

- A range should NOT be installed directly over kitchen carpeting unless an insulating pad of 1/4 inch thick piece of plywood is placed between the range and carpet.

- . Make sure the wall coverings around the range can withstand the heat generated by the range.

- . Make sure all controls remain in the OFF position when the range is not in use.

### TOOLS YOU WILL NEED

#### FOR LEVELING LEGS—

- Channel lock pliers

For gas supply connection—

- . Pipe wrench

For conversion for Natural to LP gas—

- . 1/2-inch open-end wrench

For burner flame adjustment—

- Phillips head and blade-type screwdrivers

### ADDITIONAL MATERIALS YOU MAY NEED

- Gas line shut-off valve.

- Pipe joint sealant that resists action of LP gas.

- 1/2-inch pipe nipple.

For Flexible Connection:

- . Flexible metal appliance connector (same as 3/4-inch or 1/2-inch I.D. as gas supply line).

- Flare union adapter line (1/2-inch NPT x 3/4 inch or 1/2-inch I.D.).

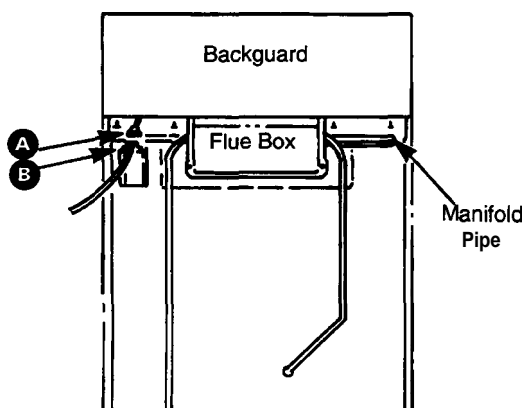
For Rigid Connection:

- Pipe fittings as required.



## BACKGUARD INSTALLATION

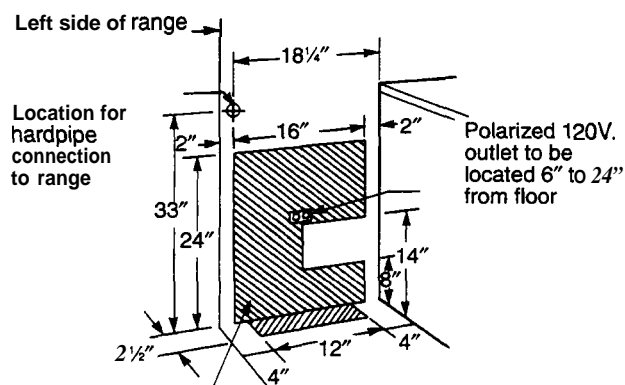
1. Place backguard assembly into position on the black pedestal at rear of range. (Backguard bolts are attached to bottom of backguard by means of flat nuts.)
2. Bolt backguard to range with nuts. Tighten nuts snugly. Nuts are in small envelope in pack-out carton. (Secure backguard braces, if equipped.)
3. Insert the backguard. Disconnect plug "A" (if equipped) from range. Disconnect plug and wall cord "B".



## **2** RANGE LOCATION

Do not set the range over holes in the floor or other locations where it may be subject to strong drafts. Any opening in the wall behind the range and in the floor under the range should be sealed. Make sure the flow of combustion or ventilation air is not obstructed.

### RECOMMENDED GAS SUPPLY LOCATION



Recommended gas hook-up locations behind range. Gas fitting and shut-off cock should not protrude more than 2½" from wall to allow range to fit against wall.



# INSTALLATION INSTRUCTIONS

(continued)

## ANTI-TIP DEVICE INSTALLATION INSTRUCTIONS

**NOTE:** A risk of range tip-over exists if the appliance is not installed in accordance with the initiation instructions provided. The proper use of this device minimizes the risk of TIP-OVER. In using this device the consumer must still observe the safety instructions as stated in the USE and CARE GUIDE and avoid using the oven door and/or lower drawer as a step stool.

Installation instructions are provided for wood and cement in either floor or wall. Any other type of construction may require special installation techniques as deemed necessary to provide adequate fastening of the ANTI-TIP bracket to the floor or wall. If the anti-tip device supplied with the range does not fit this application, use the universal anti-tip device WB02X7909.

### Step 1—Locating the Bracket

- Mark the floor or wall where either the right or left 'EDGE' of the 20-inch opening is to be located.
- Place the BRACKET SIDE, see figure 1,  $3\frac{15}{16}$ -inch from the marked "EDGE" toward center of opening and against the back wall.
- Use the bracket as a template and mark the required holes, as shown in figure 1, for the type of construction you will be using.

### Step 2—Anti-Tip Bracket Installation

#### A. Wood Construction:

##### 1. Floor:

Locate the center of the 2 holes identified in figure 1 as "FLOOR-WOOD". Drill a  $1/8$ -inch pilot hole in the center of each hole (a nail or awl may be used if a drill is not available). Secure the ANTI-TIP bracket to the floor with the 2 screws provided. Proceed to Step 3.

##### 2. Wall:

Locate the center of the 2 holes identified in figure 1 as "WALL-PLATE". Drill an angled  $1/8$ -inch pilot hole in the center of each hole as shown in figure 2. (And or awl maybe used if a drill is not available). Secure the ANTI-TIP bracket to the wall with the 2 screws provided as shown in figure 2. Proceed to Step 3.

#### B. Cement or Concrete Construction:

1. Suitable screws for concrete construction can be obtained at the hardware store. Drill the required size hole for the hardware obtained into the concrete at the center of the holes identified in figure 1 as "FLOOR-CEMENT". Secure the ANTI-TIP bracket to the floor. Proceed to Step 3.

### Step 3—Range Installation

- Complete the initiation of the range per the initiation instructions provided with the product.
- Align the range to its designated location and shale it back into position. **NOTE:** A minimum clearance of  $5/8$ -inch is required between the range and the leveling foot that will engage the ANTI-TIP bracket, see figure 2.
- For SAFETY CONSIDERATIONS as well as optimum performance adjust the range so that it is level. This maybe checked by placing a level or a large pan of water on the cooktop or the oven rack. If an adjustment is required pull the range forward, tip the range and rotate the level feet as required.
- To check the range for proper instigation of the ANTI-TIP bracket: use a flashlight and look underneath the bottom of the range to see that one of the rear leveling legs is engaged in the bracket slot.
- Proceed with the remainder of the initiation instructions provided with the range.

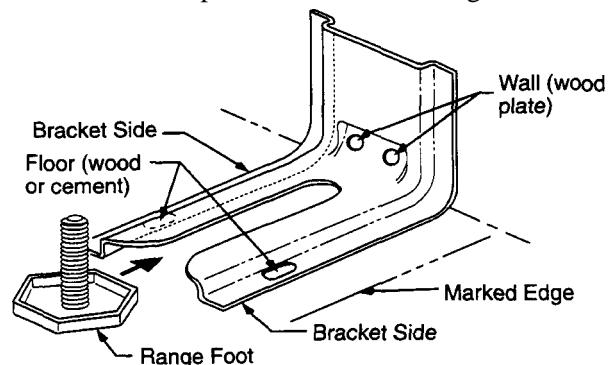


FIGURE ONE

**NOTE:** Use a minimum of (2) screws to install bracket to the wall or floor.

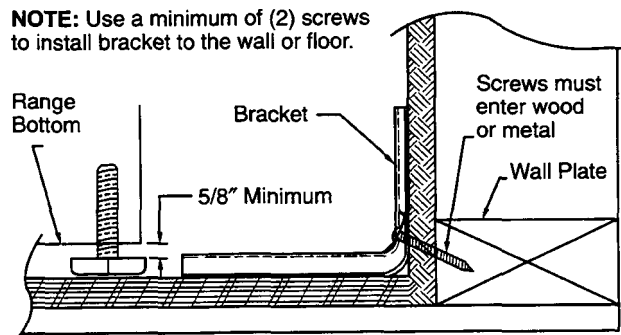
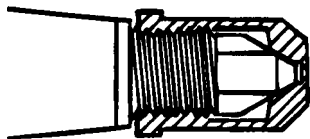


FIGURE TWO



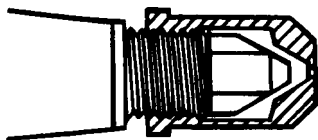
## □ CONVERT BURNER ORIFICES AND PRESSURE REGULATOR (IF NECESSARY)



LP GAS SETTING

### 1. CONVERTING BURNER ORIFICES TO LP GAS

Tighten the orifice hoods for the surface burners and oven burner **approximately** two complete turns to the closed position and adjust top pilots, if equipped. The gas pressure regulator must be converted to the LP gas setting so **that it will** provide a pressure of 10 inches water column to the range manifold.



NAT. GAS SETTING

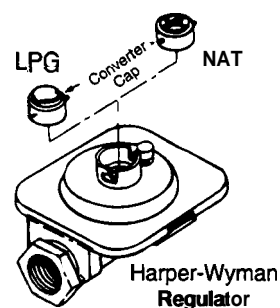
### 2. CONVERTING BURNER ORIFICES TO NATURAL GAS (ONLY IF RANGE HAS BEEN OPERATED PREVIOUSLY ON LP GAS)

Unscrew the orifice hoods for **all** burners (top and oven) **approximately** two complete turns, until the flame on the burner does not increase in length. Adjust the top pilots (if equipped). The gas pressure regulator must be set to the natural gas setting so that it **will** provide a pressure of 4 inches of water column in the range manifold.

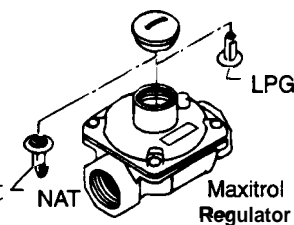
### 3. REGULATOR CONVERSION

All ranges are equipped with a gas pressure regulator for **controlling** and **maintaining** a uniform gas pressure in the gas manifold of the range. The burner orifices are sized for the gas pressure delivered by the regulator supplied. The pressure regulator must not be removed. To convert the regulator from one gas to another, refer to the following illustration that applies:

1. For a Harper-Wyman regulator, remove converter cap by **inserting** a coin into slot in top and twisting. Turn cap over and **re-install**.



2. On the Maxitrol regulator, unscrew cap, dislodge the plastic converter plunger from the cap, turn converter plunger over, **re-insert** the converter plunger into cap and replace cap.



**NOTE:** What you read on the converter cap or plunger is the type of gas for which the regulator is set. If yours reads NAT, the regulator is set for natural gas. If yours reads LP, the regulator is set for LP.

• **FOR PROPER OPERATION, THE MAXIMUM INLET PRESSURE TO THE REGULATOR MUST BE NO MORE THAN 14 INCHES OF WATER COLUMN PRESSURE.** For **checking** the **regulator**, the inlet pressure must be at least 1-inch of water column (3.4 KPA) greater than the regulator output setting. **If** the regulator is set for 4 inches of water column pressure, the inlet pressure must be at least 5 inches. **If** the regulator is set for 10 inches, the **inlet** pressure must be at least 11 inches.

• The gas supply line to the range should be 1/2 inch or 3/4 inch pipe.

3. For standing **pilot** models, **make** the necessary oven pilot adjustment (see directions in **STEP 7**). **Also** burner **air** shutter adjustments may be necessary on **all** models to complete conversion (see **STEP 9**).



## INSTALLATION INSTRUCTIONS

(continued)

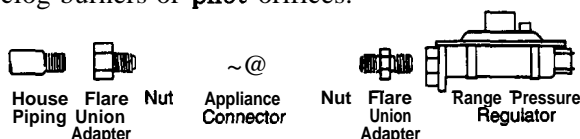
### CONNECT THE RANGE TO GAS

1. If the range is to be connected to house piping with flexible or semi-rigid metal appliance connector, connector nuts **MUST NOT** be connected **directly** to pipe threads.

2. The appliance connector must be installed by using the proper flare union adaptors with the connector. Cutoff valve, appliance connector and adaptors are not **supplied** with the range.

(Because solid pipe restricts moving the range, we recommend use of A.G.A. certified flexible tubing.) In Canada, flexible connectors must be single wall metal connectors no longer than 6 feet in length.

• The house piping and connector used to connect the range to the main gas supply must be clean, free of metal shavings, rust dirt or liquids (oil or water). Contaminants in the supply lines can work their way into the range manifold and cause failure of gas valves or controls and clog burners or pilot orifices.



3. Install a manual shutoff valve in the gas line in an easily accessible location outside of the range. Be sure you know how and where to shut off the gas supply to the range.

4. Check for leaks. After connecting the range to gas, check the system for leaks with a liquid leak detector at all joints and connections.

5. Tighten all connections as necessary to prevent gas leakage in the range or supply line.

**CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.**

6. Check alignment of valves after connecting the range to the gas supply to be sure the manifold pipe has not been moved. A misalignment could cause the valve knob stem to rub on the control panel, resulting in a gas leak at the valve.

Disconnect the range and its individual shut-off valve from the gas supply piping system during any pressure testing of the system at pressures greater than 1/2 psig.

Isolate the range from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at pressures equal to or less than 1/2 psig.

### CHECKING MANIFOLD GAS PRESSURE

If it should be necessary to check the manifold gas pressure, connect manometer (water gauge) or other pressure device to the top burner orifice farthest from the manifold inlet and turn burner valve on. For an accurate pressure check have at least 2 other top burners burning. Be sure the gas supply inlet pressure is at least one inch above specified range manifold pressure. The gas supply pressure should never be over 14 inches W.C. When properly adjusted for Natural Gas the W.C. pressure is 4 inches, for LP Gas the W.C. pressure is 10 inches. The serial plate, located under the main top in the burner box area, indicates for which type of gas your range was factory adjusted.

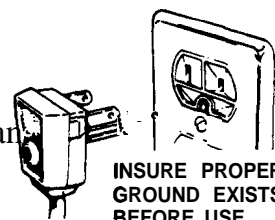
### IF RANGE HAS ELECTRIC IGNITION—ELECTRICAL CONNECTION INFORMATION

**CAUTION—FOR PERSONAL SAFETY: DO NOT USE AN EXTENSION CORD WITH THIS APPLIANCE.**

• This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded and polarized branch circuit, protected by a circuit breaker or time-delay fuse, as noted on the rating plate,

• Wiring must conform to National Electric Codes or the prevailing local code for a range of this kilowatt rating. (See the rating plate under the main top for this information.)

• If the electric supply provided does not meet the above specifications, call a licensed electrician.



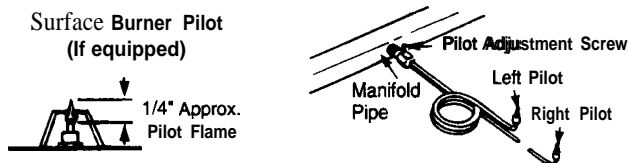
### WARNING

#### ELECTRICAL GROUNDING INSTRUCTIONS

This appliance is equipped with a three prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

☐ **IF RANGE HAS STANDING PILOTS—  
LIGHT AND ADJUST SURFACE BURNER PILOTS**

1. **Purge** all air from supply system by turning one top burner valve **fully ON** for 15 seconds.
2. Turn valve **OFF** and **light** pilot burners. Adjust pilot flames using adjusting screw at the manifold pipe, so that each flame is **approximately 1/4-inch** in height.
3. To **light** any top burner, push and turn burner knob to the **lite** position.
4. When burner has ignited, rotate knob to desired flame setting.



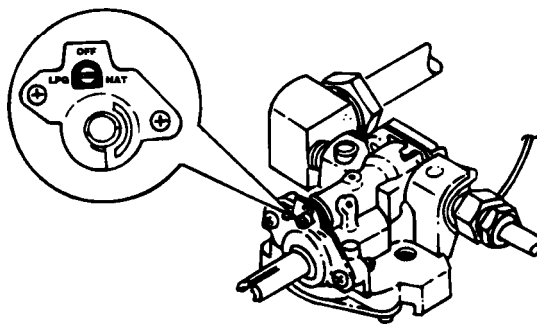
☐ **IF RANGE HAS ELECTRIC IGNITION—**

There are separate ignition devices for the left and right hand surface burners. Both of these igniters are **ON** when any knob is turned to the **LITE** setting. The igniters will “spark” as long as any of the top burner knobs are at the **LITE** setting.

In the event of an electrical power failure, the top burners **can** still be used. To **light** a burner, hold a **lighted** kitchen match adjacent to the top burner to be used and turn valve knob to **LITE**. **USE EXTREME CAUTION.**

☐ **OVEN PILOT ADJUSTMENT**

On pilot models remove thermostat knob. Check position of pilot gas selector to make sure selector is turned to the correct position for the type of gas that is to be used. To change to **LP**, insert **small** blade screwdriver in slot and turn **fully** counterclockwise so that indicator points to **LPG**. To change to **NAT**, turn **fully** clockwise so that indicator points to **NAT**.



•If desired, the gas to the oven pilot can be turned off by turning the selector so the pointer is at the **OFF** position, midway between the **LPG** and **NAT** settings. (Thermostat on your range may not appear exactly as shown in diagram.)

•On electric ignition models the gas to the oven burner can be turned off. A manual shut-off valve is provided on manifold pipe.



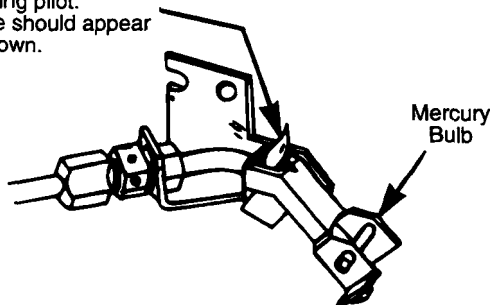
# INSTALLATION INSTRUCTIONS

(continued)

## OVEN OPERATION

1. With the oven thermostat dial in the OFF position, light standing pilot on oven burner pilot assembly. On electric ignition models do not attempt to manually light the oven pilot.

With control knob in OFF position, light standing pilot. Flame should appear as shown.



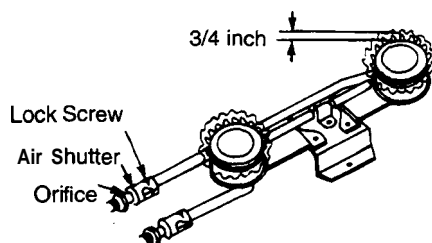
2. Turn the thermostat dial to any temperate setting. The oven pilot flame will enlarge and engulf the mercury bulb. After approximately 30-45 seconds the main burner will come on.
3. The oven can be used during periods of power outage. (See Surface Cooking section.)

## SURFACE BURNER AIR SHUTTER ADJUSTMENT

1. The approximate height of the flame at the high or full ON position is a distinct inner blue cone of at least 3/4 inch. Turn valve knob counterclockwise 90° to the full ON position and adjust air shutter as follows:

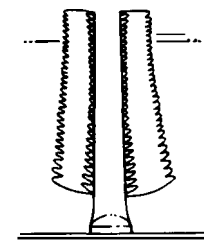
A. To correct a yellow flame—Increase size of air shutter opening.

B. To correct a lifting, but distinct, blue flame—Decrease size of air shutter opening.



## OVEN BURNER AIR SHUTTER ADJUSTMENT

1. The oven burner flame should be a clean, blue flame with distinct inner cones approximately 1/2 inch long. A soft, lazy flame with indistinct cones means too much gas or not enough air. A noisy lifting flame means too much air. If adjustments are necessary you must first loosen the lock screw located at the top of the air shutter, then rotate the air shutter to the correct setting, and retighten screw.



2. Oven burner flame can be checked as follows (without burner baffle in place):

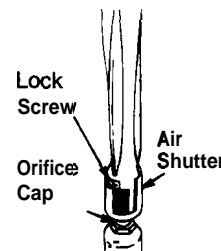
A. To correct a yellow flame—Increase size of air shutter opening.

B. To correct a lifting, but distinct, blue flame—Decrease size of air shutter opening.

3. The air shutter should be set approximately 2/3 open for natural gas, and approximately full open on LP gas.

4. The oven burner air shutter adjustment is the same on ranges with a gas pilot or electric ignition.

5. Repeat steps 1 through 3 for the broil burner, if equipped, to properly adjust the broil burner flame.







## **WHEN ALL HOOKUPS ARE COMPLETED**

1. Make sure all controls are left in the OFF position.
2. Make sure the flow of combustion and ventilation air to the range is unobstructed.

## **MOBILE HOME INSTALLATION**

Be sure the initiation of this range in a manufactured or mobile home conforms with the Manufactured Home Construction and Safety Title 24 CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety Title 24, H.U.D. (Part 280)] or when such standards are not applicable, the Standard for Manufactured Home Installations 1984 (Manufactured Home Sites Communities and Set-Ups), ANSI A225.1-latest edition, or with local codes. In Canada, mobile home installation must be in accordance with the current CAN/CSA Z240/MH Mobile Home Installation Code.




## **MODEL AND SERIAL NUMBER LOCATION**

The serial plate for your range is located under the cooktop at the rear of the burner box. In addition to the model and serial numbers, it tells you the ratings of the burners and type of fuel and pressure for which the range was adjusted when it left the factory.

When ordering parts, always include the model number and serial number to ensure proper replacement parts. Parts may be obtained through General Electric/Hotpoint Factory Service Centers or General Electric/Hotpoint authorized Customer Care® servicers.



## QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	<ul style="list-style-type: none"> <li>• Plug on range is not completely inserted in the electrical outlet.</li> <li>• The circuit breaker in your house has been tripped, or a fuse has been blown.</li> <li>• Oven controls not properly set.</li> </ul>
TOP BURNERS DO NOT LIGHT OR DO NOT BURN EVENLY	<ul style="list-style-type: none"> <li>• Make sure electrical plug is plugged into a live power outlet.</li> <li>• Burner holes on the side or around the top of burner may be clogged. Remove burners (on models with dual burners) or burner heads (on models with sealed burners) or burner caps on spill-proof models, and clean them with a toothpick. Make sure you do not <b>enlarge</b> the holes. On spill-proof models, check electrode area for burned-on food or <b>grease</b>.</li> </ul>
BURNERS HAVE YELLOW OR YELLOW-TIPPED FLAMES	<div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">  <p><b>(A) Yellow flames—</b> Call for service</p> </div> <div style="text-align: center;">  <p><b>(B) Yellow tips on outer cones—</b>Normal for LP gas</p> </div> <div style="text-align: center;">  <p><b>(C) Soft blue flames—</b> Normal for natural gas</p> </div> </div> <ul style="list-style-type: none"> <li>• If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use.</li> <li>• With LP gas, some yellow tipping on outer cones is normal.</li> </ul>
BURNER FLAMES VERY LARGE OR YELLOW	<ul style="list-style-type: none"> <li>• If range is connected to LP gas, check all steps in the Installation Instructions.</li> </ul>
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none"> <li>• Make sure thermostat capillary bulb (located in upper portion of oven) is in correct position, not touching oven sides and not coated with anything.</li> <li>• Aluminum foil being used improperly in oven.</li> <li>• Oven vent blocked on top of range.</li> <li>• OVEN TEMP knob set incorrectly or not turned on.</li> <li>• Incorrect cookware being used. Check each cooking section for cookware tips or recommendations.</li> <li>• Check common problems listed in Baking, Roasting and Broiling sections.</li> <li>• Oven bottom not <b>securely</b> seated in <b>position</b>.</li> </ul>
STRONG ODOR	<ul style="list-style-type: none"> <li>• <b>Improper</b> air/gas ratio in oven. Adjust oven burner air shutter.</li> <li>• An odor from the insulation around the oven liner is <b>normal</b> for the first few <b>times</b> oven is used. This is temporary.</li> </ul>
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none"> <li>• The oven thermostat needs adjusting. See the <i>Do It Yourself—Adjust the Oven Thermostat</i> section.</li> </ul>

**If you need more help...call, toll free:**  
**GE Answer Center®**  
**800.626.2000**  
 consumer information center

# We'll Be There

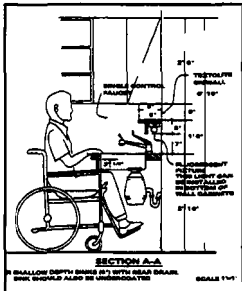
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is **dl-toll-free!**

## ***In-Home Repair Service*** **800-GE-CARES (800-432-2737)**

AGE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service **company-operated** locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians **know your** appliance inside and out—so most repairs can be handled in just one visit.

## ***GE Answer Center®*** **800.626.2000**

Whatever your question about any GE major appliance, GE Answer Center® information service is available to help. Your **call—and your** question will be answered **promptly** and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.



## ***For Customers With Special Needs...*** **800.626.2000**

Upon request, GE will provide Braille controls for a **variety** of GE appliances, and a brochure to assist in planning a barrier-free kitchen for **persons with** limited mobility. To obtain these items, free of charge, call 800.626.2000.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-833-4322) to request information or service.

## ***Service Contracts*** **800-626-2224**

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

## ***Parts and Accessories*** **800-626-2002**

Individuals qualified to service their own appliances can have needed parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts... and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

User maintenance instructions contained in this booklet cover procedures intended to be performed by **any user**. Other servicing **generally** should be referred to **qualified service personnel**. Caution must be **exercised**, since improper servicing may **cause** unsafe operation.

## YOUR GE GAS RANGE WARRANTY

**Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty.**

### WHAT IS COVERED

#### FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the range** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is **LIMITED** because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Should your appliance need service, during the warranty period or beyond, call 800-GE-CARES (800-432-2737).

### WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material. If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®  
800.626.2000  
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as

described in the Installation Instructions provided with the product.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

**WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.**

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

**Warrantor: General Electric Company**

**If further help is needed concerning this warranty, write:  
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**

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